



LUNCH

€48 Short Menu - Canapé + Breads + Starter + Main Course

€60 Full Menu - Canapé + Breads + Starter + Main Course + Dessert or Cheese + Petit Four

Canapé

Cais Na Tire Gougère

Breads

Our Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Pan Fried Scallop, White Asparagus, Pickled Daikon, Lychee, Yuzu & Honey

Artichoke Panna Cotta, Walnuts, Artichoke Caramel, Sunflower Seeds, Sage, White Miso

Torched & Poached Sea Trout, Pea Velouté, Kombu, Dill, Peas, Compressed Cucumber

Seared Foie Gras, Umeboshi, Pain d'épices, Hibiscus, Parfait, Pedro Ximénez, +€6

Main Courses

Aubergine Caviar, Maitake Mushroom, Yoghurt, Smoked Aubergine Purée, Parsley

Chicken Ballotine, Braised Leek, Shiitake, Caramelised Onion Purée, Wild Garlic, Chicken Jus

Butter Roasted Monkfish, Colombo Butter, Cauliflower Purée, Vadouvan, Vanilla, Roast Cauliflower

Lacquered Pork Fillet, Alsace Bacon, Black Garlic, Salsify, Braised Pork Belly, Smoked Paprika

Desserts & Cheese

Valrhona Abinao Chocolate Tart, Honey & Caper Sponge, Caper Ice Cream

Coconut Panna Cotta, Poached Rhubarb, Raspberry Meringue, Rhubarb Sorbet

Passion Fruit & Yuzu Soufflé, Milk Sorbet, (15 Minutes Preparation)

Sheridan's Artisan Cheeses x 2 with Quince & Accompaniments

Petit Four

Vanilla Cheesecake & Citrus Jam Macaron

Side Accompaniment

Roasted Baby Potatoes, Rosemary Salt €8 | Purple Sprouting Broccoli with Bacon Espuma, Dukkah €8

Chef Zhan Sergejev

100% of gratuities are distributed to our staff, 12.5% gratuity is added to tables of 5 or more.

We work with all 14 allergens so we cannot guarantee that any dish is allergen-free.

Allergens menu available on request.